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18 VARIETIES.

ALMOND,	LEMON,	PEACH,
CELERY,	NECTARINE,	PINE APPLE,
CINNAMON,	NUTMEG,	RASPBERRY,
CLOVES,	ORANGE,	ROSE,
GINGER,	ORANGE FLOWER,	STRAWBERRY,
	VANILLA,	

AMBER AND CARMINE FOR COLORING.



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HARRISON'S FLAVORING EXTRACTS.

The following list gives some of the various uses to which they are applied.

Almond.—Blanc Mange, Cakes, Charlotte Russe, Custards, Frostings, Fruit Salads and Compotes, Ice Creams, Jams, Marmalades, Jellies, Puddings, Pies, Stewed and Canned Fruits and Sweetmeats.

Celery.—Broth, Catsup, Fish Sauces, Fricassees, Gravies, Meat Stews and Sauces, Meat Pies, Mushrooms, Omelets, Salads of Chicken and Lobster, Soups, Stuffings.

Cinnamon.—Blanc Mange, Buns, Cakes, Confectionery, Custards, Frostings, Fruits Stewed and Canned, Ice Cream, Jams, Jellies, Puddings, Pies, Sauces.

Cloves.—Broth, Cakes, Catsup, Croquettes, Curries, Forced Meat, Mince Pies, Oyster Stews, Pickled Oysters, Sauces, Soups, Stuffings, and Spiced Meats.

Ginger.—Apple Sauce and Apple Butter, Cakes, Custards, Gingerbread and Snaps, Jellies, Mince and Apple Pies, Puddings and Pudding Sauces, Stewed Fruits, Syrups and Sweetmeats.

Lemon.—Apple Charlotte, Blanc Mange, Buns, Cakes, Cheesecake, Confectionery, Custards, Croquettes of Rice, Frosting, Fruit Sauces, Ice Cream, Jams, Jellies, Lemonade and Syrup, Marmalade, Puddings, Pies, Sauces, Stewed and Canned Fruits, Sweetmeats, Water Ice.

Nectarine.—Blanc Mange, Cakes, Charlotte Russe, Custards, Frostings, Fruit Salad and Compotes, Ice Creams, Jams, Jellies, Marmalade, Puddings, Pies, Stewed and Canned Fruits, Soufflees,

Nutmeg.—Apple Sauce and Jam, Blanc Mange, Buns, Cakes, Charlottes, Custards, Croquettes of Rice and Macaroni, Frostings, Fruits Stewed and Canned, Fruit and Mince Pies, Jams, Jellies, Lemonade, Marmalade, Puddings, Sauces and Sweetmeats.

Orange—Blanc Mange, Buns, Cakes, Confectionery, Compote, Custards, Croquettes, Frosting, Ice Cream, Jams, Jellies, Marmalade, Orangeade and Syrup, Pies, Puddings and Pudding Sauces.

Peach.—Blanc Mange, Cakes, Charlotte Russe, Custards, Frostings, Fruit Salads and Compotes, Ice Creams, Jams, Jellies, Marmalade, Puddings, Pies, Stewed and Canned Fruits and Sweetmeats.

Rose.—Blanc Mange, Buns, Cakes, Confectionery, Custards, Charlottes, Croquettes of Rice, Frosting, Fruit Sauces, Ice Cream, Jams, Jellies, Marmalade, Pies, Puddings, Rose Water, Sauces, Stewed Fruits, Syrups.

Vanilla.—Blanc Mange, Buns, Cakes, Confectionery, Charlottes, Custards, Croquettes of Rice, Frosting, Fruit Sauces, Ice Cream, Jams Jellies, Marmalade, Pies, Puddings, Sauces, Stewed Fruits, Syrups, Soufflees.

Orange Flower, Pineapple, Raspberry and **Strawberry** are used for all the purposes to which Vanilla and Lemon are applied.

Carmine and **Amber** are used to color Jellies, Ice Cream, &c., **Red** and **Yellow.**

HARRISON'S FLAVORING EXTRACTS.



TO HOUSEKEEPERS.

WITHIN the past few years great advances have been made in the preparation of all materials and substances used in cooking, or in seasoning food. One department, however, has not received the degree of attention which its daily increasing importance demands: it is that of the manufacture of Extracts for Flavoring, which are, generally, so poorly and cheaply prepared, as to be quite inferior in quality to the crude spices and fruits formerly employed, although far more convenient in use.

My Extracts combine, in the highest degree, the principles of *purity of material*, and *concentration of form* in their composition. The *very small quantity* required to communicate a delicious flavor to any article of food, prevents the *alcoholic* taste imparted by inferior extracts, as the spirit all evaporates in the process of cooking. For the same reasons these Extracts are far *cheaper* than others, most of which require, according to their printed instructions, one teaspoonful to the *pint*, whereas the same quantity of my Extracts flavors *abundantly* one *quart*.

Adulterations.

It is important that the consumer should learn to appreciate the difference between a *pure* and an *adulterated* Extract for Flavoring, and to detect the *genuine* from the *spurious* article. On account of the high cost of the pure Mexican Vanilla Bean, there is no Extract used in cookery that is so much adulterated as that of Vanilla. The most common article employed for this purpose is the Tonka Bean, formerly used in scenting snuff; it somewhat resembles the Vanilla in *smell*, but its *taste* is coarse and disagreeable. It is frequently mixed with weak Vanilla Extract, to which it imparts a *strong odor* that deceives the inexperienced. Burnt Sugar and Licorice are also quite commonly used to deepen the color of this Extract, and even the most celebrated Extracts made in this country, are more or less sweetened with sugar. A low priced article, called Bourbon Bean, is also often used, but it is quite inferior in flavor and unfit for making fine Extracts. **Harrison's Extract of Vanilla** is strictly pure,—it contains no extraneous coloring or flavoring matter whatever,—nothing but the fresh, rich flavor, in a concentrated form, of the finest Mexican Vanilla Bean. A single trial will entirely convince any person of refined taste of its superiority to all others.

Extract of Lemon is often adulterated with Citric Acid, which makes it more pungent, and causes milk to *curdle*.

Extract of Rose, which *should* be made of pure Otto, worth half its weight in gold, is very generally cheapened by using Oil of Geranium in its composition. The dearer the material, the greater the temptation, to dishonest makers, to adulterate their preparations. It is the duty of every honorable manufacturer to denounce and expose all such frauds upon the public.

Select Receipts.

It is the object of this pamphlet to present, not a long list of common-place recipes such as can be found in all books on cookery, but a few choice ones not readily obtained or commonly known. The following valuable receipts have been thoroughly tested by the Writer, and are worthy of trial by every good-housekeeper.

HARRISON'S FLAVORING EXTRACTS.

General Directions for Use.

To ONE QUART of the food add ONE TEASPOONFUL of Extract and mix thoroughly. If cooked by boiling, add just before the boiling is finished; if by baking, add when first mixed.

—o—

French Ice Cream.

Put the yolks of eight eggs in a stew pan with three quarters of a pound of pulverized white sugar, and beat well together with a wooden spoon. In another stew-pan, put a quart of milk, heat to boiling, remove from the fire, cover, and, when partly cold, pour it over the eggs and sugar, mix well, and return to the fire. Add one table-spoonful of Flavoring Extract, either of Almond, Lemon, Nectarine, Orange Flower, Orange, Peach, Pineapple, Raspberry, Rose, Strawberry or Vanilla, and stir well till it thickens and adheres to the spoon, but *do not let it curdle.* Pass it through a fine strainer, and set aside to cool. Then put the freezer in the centre of the ice pail, which should be eight inches greater in diameter than the freezer; surround it with ice pounded fine, put in layers six inches deep, alternately with one inch of coarse dairy salt, well beaten down, and repeated till within three inches of the top of the Freezer. A good kind is the "Five Minute Freezer," worked by a crank and cogwheels, with revolving dashers. Turn the crank briskly and constantly till the cream is about half frozen; add one quart of pure cream, and continue the operation till the whole mass is hard and smooth. Draw off the water, add more ice and salt, cover the pail with heavy woolen cloths, and set aside for two hours, to harden before serving. Pineapple, Raspberry and Strawberry Ice Cream should be colored, the first with a few drops of Extract of Amber, the two latter with Carmine.

Philadelphia Ice Cream.

Boil a quart of rich cream, add one teaspoonful of any of the following Extracts: Almond, Lemon, Nectarine, Orange, Peach, Rose, Orange Flower, Pineapple, Raspberry, Strawberry or Vanilla,—stir for a minute and set aside till cold. Stir in half a pound of fine pulverized white sugar, mix thoroughly, strain through a fine sieve and freeze as directed above.

Iced Cabinet Pudding.

This is usually made by confectioners in oval tin moulds, about 4 inches long and 2 deep, with a tight fitting cover. For family use, one mould about 9 inches long, 6 wide and 4 deep, is preferable. Cut some stale sponge cake in slices about half an inch thick, and of the same shape as, but rather smaller than the mould, and soak them well in dilute Extract of Nectarine; fresh macaroons are also excellent for the purpose. Lay some dried cherries, currants or seedless raisins, sliced citron and chopped almonds on the bottom of the mould, then a slice of cake, and alternate the fruit and cake until the mould is *half full* Make a soft custard, of one pint of milk, the yolks of two eggs, a quarter of a pound of sugar, and half a teaspoonful each of Extract of Cinnamon and Nutmeg, and simmer over the fire till it thickens but not curdles; when lukewarm, fill the moulds with it, cover them tightly, and bury in ice and salt for at least two hours. Then dip the mould in lukewarm water, and turn out on a dish. It should be quite firm; if not, boil it down more on the next trial. Serve with cream or a soft custard, flavored with Extract of Orange, Rose or Vanilla, or the following: mix well the yolk of two eggs, and two ounces of sugar, stir in half a pint of milk, put in a tinned saucepan on the fire, stir constantly, add half a teaspoonful of Extract of Vanilla, boil up once, remove and cool.

Charlotte Russe.

Dissolve one ounce of Nelson's Gelatin in half a pint of water, simmer till reduced three-quarters in bulk, and strain. To three gills of milk add one tablespoonful of white sugar, and boil slowly fifteen minutes; slightly beat the yolks of four eggs, and as soon as the milk is cool enough not to cook them, stir carefully in; add two teaspoonsful of Extract of Nectarine, stir till thick (it must on no account *boil*), then pass through a sieve. Cover the sides and bottom of the moulds, (the same as used for Iced Cabinet Pudding), with thin sponge cake, cut in two, putting the crust side outward, and neatly fitted so as to fill the moulds. Beat up a pint of cream with the milk and gelatin, till light and spongy, fill the mould, cover, and keep in a pail of salt and ice for three hours.

Chicken Salad.

Mix one heaping teaspoonful of pure mustard, the yolk of a fresh egg, and a tablespoonful of pure white wine or cider vinegar, into a smooth paste, using a silver fork for the purpose. Measure out twelve tablespoonsful of pure salad oil and one tablespoonful each of vinegar and lemon juice; mix the two latter together and strain them. Add to the egg very slowly, while stirring constantly, two table-spoonsful of the oil, and when it thickens, one teaspoonful of the mixed vinegar, and thus continue alternately with the oil and vinegar, stirring unceasingly, till all is mixed, and a thick, smooth creamy paste is obtained. Have ready a cold, boiled fowl, remove the skin bones and fat, and cut the lean flesh into pieces, the size of large dice; cut into morsels an equal bulk of white, tender, crisp celery, and mix with the meat, a saltspoonful of salt, a pinch of red pepper, and one-half the dressing Cover the bottom of an oval platter with the white centre leaves of well blanched lettuce, and lay the inner green leaves around the border; place the salad upon them, and pour over it the remainder of the dressing. Garnish with a few sprigs of parsley, olives, capers, and slices of hard boiled eggs, neatly arranged around the border, If celery cannot be had, use white cabbage, mixed with half a teaspoonful of Extract of Celery.

Lobster Salad.

Select *live* lobsters, whose flesh, as seen through the thin membrane on the under side of the body, is bright pink in color. Put them in cold water well salted, and boil for twenty minutes, then take out and drain. When cold, remove all the flesh, rejecting the blue vein along the back, and cut it into small pieces like dice. Mash all the white and green fat and red coral into a fine paste, with a little salt, a few drops of Extract of Celery, and a pinch of cayenne pepper. Cover a flat oval dish with the white, crisp, centre leaves of lettuce, placing the greener ones around the border. Mix lightly the flesh and fat, spread it over the lettuce, except the border, pour over it the dressing for Chicken Salad, and garnish with olives, capers and sprigs of parsley.

Four pounds of lobster will serve six persons.

Chicken Croquettes.

There is no dish so highly prized, for evening parties, cold collations, or "dejeuners a la fourchette," as a plate of Chicken Croquettes.

Boil one medium sized chicken in as little water as possible, till tender; then boil the broth down to a cupful, which will be a jelly when cold. Chop the meat,—rejecting the skin,—*as fine as possible*, with 2 ounces of lean ham, 2 teaspoonfuls of chopped parsley, the juice and grated rind of a lemon, and half a teaspoonful each of powdered mace, salt, mustard, and white pepper. Boil, separately, one cup of bread and milk, and one sweet-bread till tender. Chop fine half a shallot or small onion, fry it with two ounces of butter, and a tablespoonful of flour, stir half a minute, add the chopped meat, broth, bread and milk, and sweetbread, stir two minutes and take off the fire; add the yolks of two raw eggs, mix well and spread on a dish to cool. Butter a flat-bottomed wine-glass, shake in some cracker dust, and form the Croquettes in it, like a small sugar-loaf; dip into beaten egg, roll in cracker dust and fry gently in very hot lard. Serve on a napkin with sprigs of parsley.

Lobster Croquettes.

They are truly delicious, made as above,—omitting the sweetbread, and using, instead, the green and white fat and red coral, finely mashed together.

Rice Croquettes.

Put in a stew-pan half a pound of rice, a pint and a half of milk, a quarter of a pound of butter, stir until boiling, put over a slow fire, cover, and simmer till quite tender. Mix well the yolks of five eggs, a quarter of a pound of sugar, and a teaspoonful of Extract of Lemon, and add to the rice, stirring till the eggs thicken, but do not let them boil; lay the rice on a dish, and, when cold, form into balls, or other shape, not larger than a small apple. Dip the Croquettes into beaten eggs, roll in cracker dust, and fry in very hot lard, a nice light yellow color; drain, and serve on a napkin, with powdered sugar sifted over them.

Omelet for Breakfast.

A delicious dish, easily made, yet rarely seen of good quality. The omelet pan should be of tinned copper or thin wrought iron, kept always perfectly bright, and used for no other purpose.

Beat six large, or eight medium sized eggs, with a saltspoonful of salt, one tablespoonful of *fresh thick* cream, and a tablespoonful of chopped parsley, in a bowl, with a silver fork or egg-beater, until the white and yolk are thoroughly mixed, but *no more*; they must by no means be *frothy*.

Melt in the omelet-pan *quickly*, over a very bright fire, a piece of butter the size of an egg, and as *free from salt as possible*; very salt butter burns easily, and causes the eggs to stick to the pan. The moment it is melted, pour in the eggs, stir rapidly and scrape up from the bottom as fast as cooked; then, *while the mass is yet soft*, put the spoon under the right edge and fold the omelet rapidly over to the left side, in the form of a turnover pie. Have ready a warm oval omelet plate, reverse it over the pan, let stand a moment to set, then pressing the plate firmly on the pan, turn the omelet over with a quick motion, out of the pan on the plate, and serve *at once*. The crust of the omelet should be cooked just enough to keep the soft central mass in shape. If hard all through, it will be spongy, tough and unpalateable. Three minutes suffice to cook it properly.

Several varieties can be made by substituting for the chopped parsley any of the following: chopped *boiled ham*, *asparagus* stewed in butter or cream and chopped, *spinach* ditto, *grated cheese*, stewed *kidneys*, *mushrooms*, or *lobsters* chopped fine, and any kind of *boiled fish*, cold, in small morsels.

Parboiled or Blanched Oysters, dropped in just before turning the eggs, make a delicious omelet.

Chocolate.

This should never be boiled. Scrape very fine into a stone-ware pitcher the quantity required for use, moisten slightly with boiling water, and let stand on the stove ten minutes; then stir and beat well until it is a smooth mass, and mix boiling milk, flavored with Extract of Vanilla, gradually with it, whisking it briskly, with a chocolate stirrer, till done.

Sweet Omelet for Dessert

Prepare like the former, omitting the Parsley, and adding a half teaspoonful of Extract of Vanilla, Orange Flower, Rose, or other, to the taste. Just before folding the eggs, drop in two or three tablespoonsful of any kind of preserves, peaches, quinces, plums, cherries, crab apples, strawberries, and the like, then fold and turn out as directed. Sprinkle with powdered white sugar, have ready a red hot poker, and hold it *close to*, but *not touching* the sugar, and quickly brown it in stripes, like a gridiron. Cover and serve hot. Omelets should never be set aside to keep, but must be eaten immediately.

Blanc Mange.

To one quart of milk add one ounce of Nelson's Gelatin, a quarter of a pound of sugar, one teaspoonful of Extract either of Almond, Cinnamon, Lemon, Nutmeg, Orange Flower, or Nectarine, simmer over a slow fire, stirring till the Gelatin is entirely dissolved, pass it through a napkin, stir till it begins to thicken, and pour into a mould, previously dipped in cold water; then set in a cool place to harden. Serve with cream or a soft custard flavored with Extract of Vanilla, or with the sauce given for Iced Cabinet Pudding.

Currant Jelly.

The pure natural flavor and rich color of the fruit is preserved by this method only.

Pick the ripe fruit from the stems, put it into a stone jar, set in a pot of cold water over a slow fire, boil and stir till well bruised to a pulp. Strain, *without squeezing*, through a *fine* flannel bag, into a porcelain-lined kettle, boil and skim till no more scum rises. Add one pound of finest white sugar for every pint of juice, boil up once only, skim, remove from the fire, stir briskly till the sugar is all dissolved, and pour into glasses, first warmed to prevent breakage. When cold, if not thick enough, set in the sun a few days. Then lay letter paper on the jelly, paste paper covers on the glasses, and keep in a *cool, dark* closet. The remaining pulp, cooked with sugar, makes an excellent Currant Jam.

Sponge Cake.

Take 5 fresh eggs, pulverized white sugar the weight of 5 eggs, flour the weight of 3 eggs. Beat the yolks and sugar to a creamy paste; beat the whites to a stiff froth, mix with the yolks and sugar, *sift* in the flour *gradually*, add a teaspoonful of Extract of Nectarine, Almond or Orange Flower, and *stir only just enough to mix well.* Pour immediately into pans lined with buttered paper, 1 inch deep, or into a buttered cake mould; sprinkle a little pulverized sugar on it, and bake in a *quick* oven, 25 to 30 minutes. If too hot, cover with paper to prevent scorching. Try with a splinter; if no dough adheres the cake is done.

Cream Sponge Cake.

Make like the above, omitting to sprinkle the sugar on it, and pour into square flat pans to the depth of less than half an inch, and bake as directed. Have ready a mock cream, made as follows: mix well, in a bright saucepan, two ounces of white sugar and two eggs, stir slowly in ounce of flour, then add one pint of boiled milk, and when smoothly mixed, put on the fire stir well till rather thick, remove, flavor with a few drops of Extract of Nectarine, and let cool. Spread it on the bottom of the cake while yet warm, then cut the cake in two and fold the bottoms together, marking two layers of the cake with a layer of cream between them. Mix well half a pound of *finely pulverized* white sugar, with one tablespoonful of cream or of orange or lemon juice, and one tablespoonful of boiling water, and a few drops of Extract of Lemon or Orange, and, while still warm, spread on the cake, before it cools, about an eighth of an inch thick.

Jelly Sponge Cake.

Make and bake like the last. Spread on the bottom of the cake a thin layer of currant jelly or any other fruit jelly or jam, roll it over, while still warm, into one long roll, cover with a cloth, and when cold, cut crosswise in slices, about half an inch thick.

White Mountain Cake.

Beat two coffee cupsful of pulverized white sugar and one of butter into a smooth cream; beat the yolks of four eggs and add to it, then beat the whites until light and foamy and mix in; next sift in two cups of flour and mix all well but lightly together. Dissolve one teaspoonful of soda in one cup of milk, and then two teaspoonsful of cream of tartar, rapidly, and mix quickly with the above. Next sift in two more cupsful of flour, and a dessertspoonful of Extract of Vanilla, Rose, Almond, Orange Flower or Nectarine, mix all quickly, pour into round pans, to the depth of half an inch, and bake. Beat up the whites of four eggs into a *very stiff* cream, and stir in, little by little, seven ounces of *pulverized* sugar. Spread a layer of this cream on a sheet of the cake, place another sheet of cake upon it, another layer of cream, and a third sheet of cake, and lastly sprinkle on the top a heavy coating of pulverized white sugar.

Washington Cake is made as above, substituting currant jelly or other fruit, jelly or jam for the cream in layers.

Lemon Butter.

A delicious sauce for buckwheat cakes, waffles, muffins, &c.

Beat into a smooth cream one quarter pound of melted butter and one pound of pulverized sugar. Beat the yolks of six and the whites of four eggs with the strained juice of three, and the finely grated thin outer rind of two lemons into a fine paste, and mix all well. Put into an enamelled or tinned saucepan and boil twenty minutes, stirring well to prevent scorching.

Orange Butter is made in the same manner.

Meringue Cream Pie.

Bake a bottom crust of fine pastry, and when cold fill with mock cream, as follows: beat well together five eggs, five ounces white sugar, and then one ounce of corn starch, and stir it into one quart of boiling milk, and when quite thick remove and cool. Lastly, cover the whole with a layer of the cream used for White Mountain Cake, and set the pie in a hot oven for half a minute or less, to give it a delicate buff color.

Omelette Soufflee.

Put a tumblerful of milk in a tinned saucepan, on the fire, when boiling add three tablespoonsful of sifted flour, stir rapidly with a wooden spoon, and when smooth, add two ounces of butter, stirring till melted; remove from the fire, add four yolks of eggs, and mix thoroughly. When cold, add a little grated lemon peel or a few drops of Extract of Lemon, two tablespoonsful of sifted sugar and the whites of four eggs, beaten till quite stiff and stirred in very gently. Bake in a shallow pudding-dish, buttered, about twenty minutes, in a quick oven, taking care not to burn it. Sprinkle powdered sugar over it, and serve at once. If allowed to cool, it will fall and become heavy. It should always be baked during the eating of dinner.

Rice Soufflee is made in the same manner, using rice flour in the place of wheat flour, and omitting the butter.

Boston Cream Puffs.

Rub well together half a pound of sifted flour, one teaspoonful of white sugar and a quarter of a pound of butter, and put into one pint of boiling water, on the fire, stirring *very briskly* till it thickens like starch, then remove quickly and add *gradually*, stirring rapidly all the time, eight eggs, previously well beaten, and let stand till cold; then stir a little, and drop, by tablespoonsful, about six inches apart, on buttered pans, glaze with the white of egg, laid on with a feather, and bake in a quick oven, of a light brown color. When cold, cut open one side, and fill with mock cream, made as follows: beat two eggs to a froth, stir in half a teacupful of powdered sugar, then half a teacupful of flour, and stir all into a pint of boiling milk, and when thick remove, let cool, and add a few drops of Extract of Nectarine.

Pound Cake.

Rub, with the hand, into a smooth creamy paste, one pound each of butter and pulverized sugar, and add a half teaspoonful of Extract, either Nectarine, Rose, Almond, Nutmeg or Cinnamon; stir in, by degrees, eight well-beaten eggs and one pound and a quarter of sifted flour When smooth put into buttered or papered pans or muffin rings, and bake in a moderate oven.

Oysters a la Creme.

Put fifty large oysters with half a pint of water, in a saucepan, on the fire, at the first boil take them off, remove the scum, strain, and drop them in cold water, all as quickly as possible. Now drain on a napkin, and put them in a clean saucepan, and when hot stir in a gill of fresh cream, an ounce of butter, and a finely powdered cracker. Season with salt, white pepper, a few sprigs of mace and a few drops of Extract of Cloves. When scalding hot they are sufficiently cooked, and must be served at once.

English Steam Pudding.

Mix four teacupsful of flour and one teaspoonful of soda; then add one teacupful of molasses and half a teacupful of milk, and work into a dough; in half a teacupful of milk dissolve two teaspoonsful of cream of tartar, and add half a teaspoonful each of Extract of Cloves, Cinnamon and Nutmeg. Work all well into the dough, and lastly add one teacupful of finely chopped beef suet, one of seedless raisins, and one tablespoonful each of citron and blanched almonds, chopped Put into a tight pudding kettle or mould, and boil three hours in a vessel of water. Serve with a sauce made as follows: rub together two tablespoonsful each of butter, sugar and flour; stir briskly into half a pint of boiling milk, and when thick remove from the fire and flavor with a few drops of Extract of Lemon, Orange, Vanilla or Nectarine.

Another excellent, high-flavored sauce is made by melting two tablespoonsful of currant jelly and three of sugar in six of water, adding the juice of a large orange and a few drops of Extract of Orange Flower, which gives it a rich flavor and perfume.

The sauce for Iced Cabinet Pudding makes a pleasing variety.

Cottage Pudding.

Rub well together two teacupsful of sugar and six well-beaten eggs; add two cups of flour and one teaspoonful of soda, dissolved in one cup of milk, and knead the whole into dough. Add two teaspoonsful of cream of tartar dissolved in one cup of milk, and bake like English Steam Pudding, and serve with the same sauces, or with a soft custard, flavored with Extract of Vanilla poured over it. If desired richer, add fruit as in last recipe.

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